§868.262 Grade designation.

(a) The grade designation for all classes of brown rice for processing, except Mixed Brown Rice for Processing, shall include in the following order: (1) The letters "U.S."; (2) the number of the grade or the words "Sample grade," as warranted; (3) the words "or better," when applicable and requested by the applicant prior to inspection; (4) the class; and (5) each applicable special grade (see §868.264).

(b) The grade designation for the class Mixed Brown Rice for Processing shall include in the following order: (1) The letters "U.S."; (2) the number of the grade or the words "Sample grade," as warranted; (3) the words "or better," when applicable and requested by the applicant prior to inspection; (4) the class; (5) each applicable special grade (see §868.264); (6) the percentage of whole kernels of each type in the order of predominance; and when applicable; (7) the percentage of broken kernels of each type in the order of predominance; and (8) the percentage of seeds, related material, and unrelated material.

NOTE: Broken kernels other than long grain, in Mixed Brown Rice for Processing, shall be certificated as "medium or short grain."

[42 FR 40869, Aug. 12, 1977; 42 FR 64356, Dec. 23, 1977. Redesignated and amended at 60 FR 16364, 16365, Mar. 30, 1995]

SPECIAL GRADES, SPECIAL GRADE RE-QUIREMENTS, AND SPECIAL GRADE DES-IGNATIONS

§868.263 Special grades and special grade requirements.

A special grade, when applicable, is supplemental to the grade assigned under §868.262. Such special grades for brown rice for processing are established and determined as follows:

(a) Parboiled brown rice for processing. Parboiled brown rice for processing shall be rice in which the starch has been gelatinized by soaking, steaming, and drying. Grades U.S. Nos. 1 to 5, inclusive, shall contain not more than 10.0 percent of ungelatinized kernels. Grades U.S. No. 1 and U.S. No. 2 shall contain not more than 0.1 percent, grades U.S. No. 3 and U.S. No. 4 not more than 0.2 percent, and grade U.S.

No. 5 not more than 0.5 percent of non-parboiled rice.

NOTE: The maximum limits for "chalky kernels," "Heat-damaged kernels," and "Kernels damaged by heat" shown in § 868.261 are not applicable to the special grade "Parboiled brown rice for processing."

(b) Smutty brown rice for processing. Smutty brown rice for processing shall be rice which contains more than 3.0 percent of smutty kernels.

(c) Glutinous brown rice for processing. Glutinous brown rice for processing shall be special varieties of rice (Oryza sativa L. glutinosa) which contain more than 50 percent chalky kernels. Grade U.S. No. 1 shall contain not more than 1.0 percent of nonchalky kernels, grade U.S. No. 2 not more than 2.0 percent of nonchalky kernels, grade U.S. No. 3 not more than 4.0 percent of nonchalky kernels, grade U.S. No. 4 not more than 6.0 percent of nonchalky kernels, and grade U.S. No. 5 not more than 10.0 percent of nonchalky kernels.

NOTE: The maximum limits for "Chalky kernels" in §868.261 are not applicable to the special grade "Glutinous brown rice for processing."

(d) Aromatic brown rice for processing. Aromatic brown rice for processing shall be special varieties of rice (Oryza sativa L. scented) that have a distinctive and characteristic aroma; e.g., basmati and jasmine rice.

[42 FR 40869, Aug. 12, 1977; 42 FR 64356, Dec. 23, 1977, as amended at 56 FR 55979, Oct. 31, 1991; 58 FR 68016, Dec. 23, 1993. Redesignated and amended at 60 FR 16364, 16365, Mar. 30, 1995]

§868.264 Special grade designation.

The grade designation for parboiled, smutty, glutinous, or aromatic brown rice for processing shall include, following the class, the word(s) "Parboiled," "Smutty," "Glutinous," or "Aromatic," as warranted, and all other information prescribed in §868.262.

[58 FR 68016, Dec. 23, 1993. Redesignated and amended at 60 FR 16364, Mar. 30, 1995]

Subpart E—United States Standards for Milled Rice

Note to the Subpart: Compliance with the provisions of these standards does not excuse failure to comply with the provisions